

### 3 - Compartment Sink:

## Manual Cleaning and Sanitizing of Equipment and Utensils

### WASH

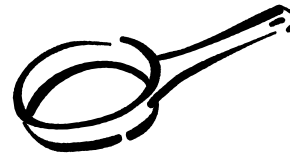
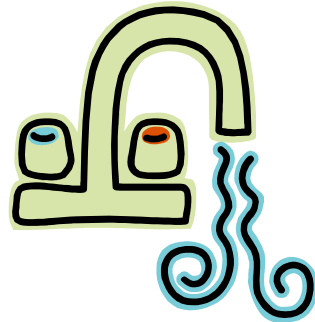
(Sink 1)

- Water temperature at least 110°F
- Wash with detergent
- Wash solution must be clean & at proper temperature throughout operation



### RINSE

(Sink 2)



- Rinse under running water

### SANITIZE

(Sink 3)

- Soak in sanitizer for at least 1 minute at proper concentration:

#### Chlorine

50 - 200 ppm

or

#### Quaternary ammonium

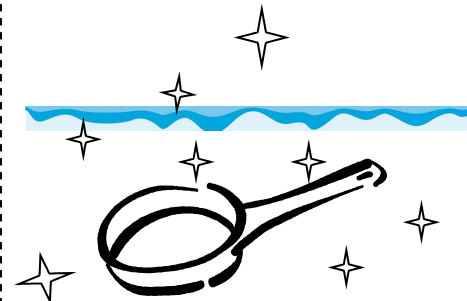
200 ppm

or

#### Iodine

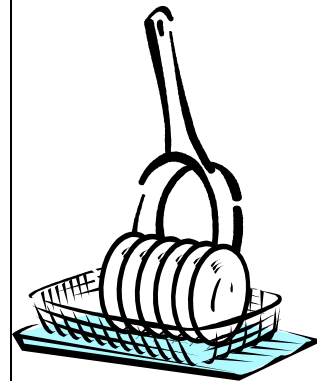
12.5 - 25 ppm

- **Use test strips to check concentration**



AIR DRY

- **Do not towel dry**



PRE-WASH

- Scrape or flush out large food particles before washing

